

Buffet suggestions Hotel Bacchus

BUFFET I:

starter:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „ anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

carpaccio of beef marinade with balsamic – olive vinegar
and parmesan cheese

main course:

tender pork filet in creamy champignon sauce and swabian noodles

poached butterfish on fresh spinach with saffron sauce
and steamed rice

mixed vegetables

dessertbuffet:

baked applestrudel with vanilla sauce

traditional sweet red berry compote

dark chocolate mousse with strawberry sauce

27.50 Euro / Person

BUFFET II:

starter:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „ anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

mozzarella and cherry tomatoes with basil marinade

smoked trout filet with horseradish cream

main course:

spit roast in red wine sauce and gratinated potatoes

poached salmon in saffron sauce and buttered rice

mixed vegetables

dessertbuffet:

Tiramisu

traditional sweet red berry compote

fresh fruit salad

29.50 Euro / Person

BUFFET III:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „ anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

fresh melon with parma ham

smoked salmon with dill – mustard sauce and horseradish cream

feta cheese with red onions

olives and fresh herbs

main course:

braised beef in barolo sauce and swabian noodles

roll of Scottish salmon stuffed with spinach in white wine sauce
with steamed rice

baked spinach strudel filled with feta cheese and pine nuts

mixed vegetables

dessertbuffet:

caramel cream with chocolate sauce and whipped cream

white and dark chocolate mousse with fruit sauce

31.50 Euro / Person

BUFFET IV:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „ anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

mozzarella and cherry tomatoes with basil marinade

smoked halibut with dill sauce

italian ham with diced cheese and olives

main course:

grilled pike – perch filet on leaf spinach with dill sauce
and buttered noodles

turkey breast carved at buffet with thyme sauce
and steamed rice

prime beef boiled in classic stock with horseradish sauce
and steamed potatoes

missed vegetables

dessertbuffet:

tiramisu / panna cotta / profiteroles /

dark chocolate mousse with vanilla sauce

33,50 Euro / Person

BUFFET V:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

bambini mozzarella and cherry tomatoes with basil marinade

smoked trout filet with horseradish sauce

carpaccio of norway wild salmon
with lemon marinade and fresh herbs

hot chicken sticks “yakitorie style”
sweet / sour

main course:

pot roasted veal shank (boneless) with pinot noir sauce
and potato gratin

poached salmon filet with saffron sauce
and buttered rice

baked spinach strudel filled with feta cheese and pine nuts

mixed vegetables

dessertbuffet:

tiramisu / traditional sweet red berry compote

Panna Cotta with strawberry sauce / fresh fruit salad

34.50 Euro / Person

BUFFET VI:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

fresh melone with parma ham

smoked and graved salmon with dill – mustard sauce and horseradish cream

feta cheese with red onions, olives and fresh herbs

main course:

piece of juicy pork loin carved on buffet with mushroom cream sauce
and swabian noodles

roll of salmon stuffed with spinach in white wine sauce
and steamed rice

chicken medallions in apricot – chilli sauce
with tagliatelle

mixed vegetables

dessertbuffet:

Tiramisu / Panna Cotta / Profiteroles /

Straciatellamousse

34.50 Euro / Person

BUFFET VII:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

carpaccio of beef marinade with balsamic – olive vinegar
and parmesan cheese

smoked trout filet with horseradish sauce

carpaccio of norway wild salmon
with lemon marinade and fresh herbs

main course:

tender pork filet in mushroom cream sauce with swabian noodles

grilled poulard breast in riesling sauce with potato gratin

mixed vegetables

dessertbuffet:

apple strudel with vanilla sauce

traditional red berry compote

dark chocolate mousse with whipped cream

fresh fruit salad

37.50 Euro / Person

BUFFET VIII:

starters:

bread and butter

variation of lettuce and vegetables with dressing

different pickled vegetables „anti-pasti“

(zucchini, paprika, tomatoes, egg plant)

carpaccio of beef marinade with balsamic – olive vinegar
and parmesan cheese

variation of smoked fish (salmon, halibutt and trout)
with dill – mustard sauce & horseradish cream

shrimp sticks with aioli and fresh herbs

main course:

grilled salmon filet on leaf spinach with white wine sauce
and steamed rice

piece of roastbeef sliced at the buffet with rosmarj sauce
and potato gratin

turkey strips in mushroom cream sauce
with swabian noodles

dessertbuffet:

tiramisu / panna cotta / profiteroles /

dark chocolate mousse with vanilla sauce

fresh fruit salad

45,50 Euro / Person

We will send you an offer for some suggestions for your event in separate rooms of the HOTEL BACCHUS.

Please feel free to arrange your own buffet from our offers.

Our buffet price includes the service to 1.00 clock at night.

Each additional hour will be charged with 25.- Euro nightaddition / waitress and hour.

In the BACCHUS CELLER we will charge for groups under 30 persons in addition to any costs a room rate of 199.- Euro / day.